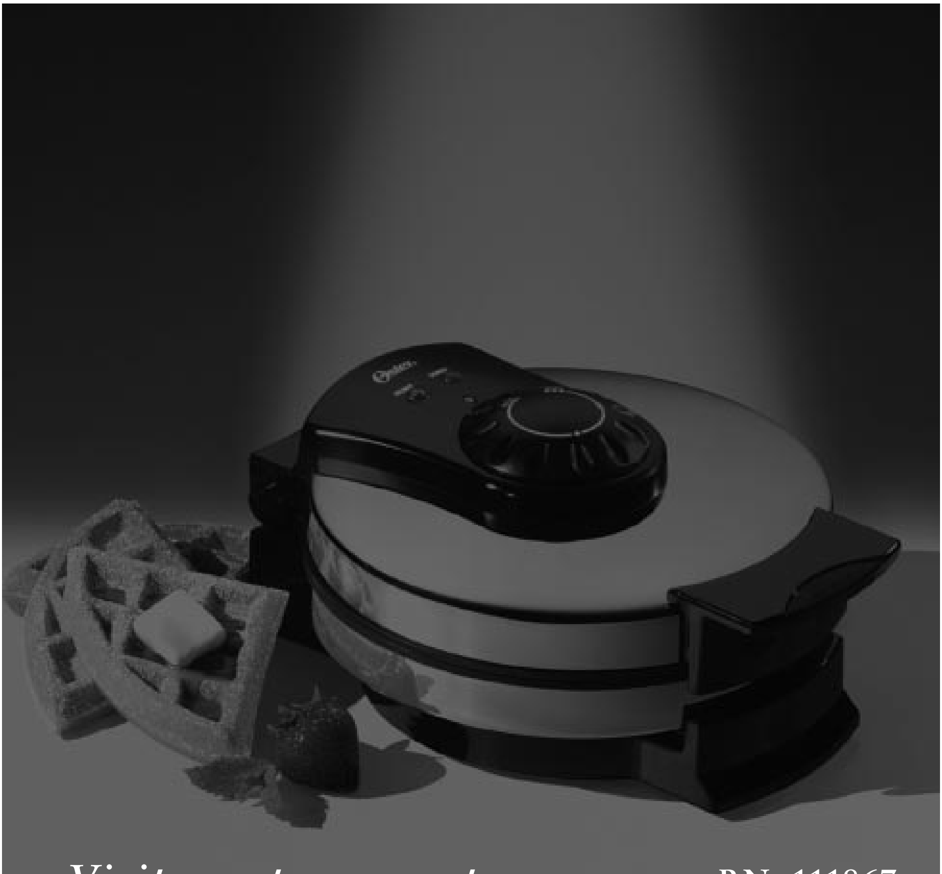
Oster®

User Manual Waffle Maker
Manual de Instrucciones Waflera
Manuel d'Instructions Gaufrier

MODELS/MODELOS MODÈLES 3883, 3884



Visit us at www.oster.com

P.N. 111867

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

READ ALL INSTRUCTIONS BEFORE USE

- Do not touch hot surfaces, use the handles.
- To protect against electric shock, do not place cord, plug or appliance in water or any other liquid.
- Close supervision is always necessary when this or any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning the appliance.
- Do not operate this or any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to an Authorized Service Center for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, in a heated oven or in a microwave oven.
- Do not use the appliance for other than intended use.
- When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated hot pad is recommended.
- Do not leave unit unattended during use.

THIS UNIT IS FOR HOUSEHOLD USE ONLY

EXTENSION CORD USE

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

SPECIAL INSTRUCTIONS

This appliance has a polarized plug *(one blade is wider than the other)*. To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

SAVE THESE INSTRUCTIONS

Welcome

Congratulations! You are now the owner of an OSTER® Waffle Maker.

Your new appliance will surely make crispy, hot, golden waffles in just minutes for a quick meal anytime of the day.

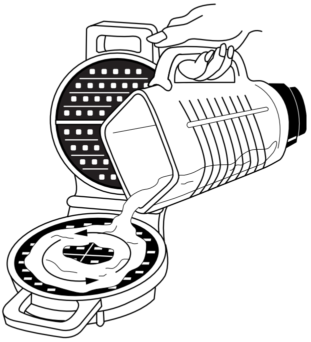
Prepare waffles for breakfast or brunch and pile them high with fresh fruits, whipped cream or just plain butter and warmed syrup.

Even desserts are more exciting with piping hot Brownie Waffles topped with ice cream, sauce toppings, chopped nuts and whipped cream.

Your OSTER® Waffle Maker is thermostatically controlled to help you prepare waffles to perfection. Your unit is portable so you can make waffles in your kitchen or right at the table. The non-stick grids make clean-up easy. We know that you will love your new OSTER® Waffle Maker. It's a great addition to any kitchen.

How to Use Your Oster® Waffle Maker

Preparing Your Waffle Maker For Use



1. Open unit by lifting the upper handle.
2. Before using for the first time, clean cooking plates with cloth or sponge, dampened with hot, soapy water. DO NOT IMMERSE UNIT IN WATER. Rinse with dampened cloth or sponge and wipe dry.
3. When using for the first time, "season" the grids by rubbing lightly with cooking oil. Should sticking occur in later usage, reseason your unit.

Preparing Waffles

1. Close unit and plug into outlet. Use only voltage specified on bottom of unit. The On light (Red) will come on. The Ready light (Yellow) will not come on.

   Caution: Touch unit only by handles during use or directly after use.
2. Temperature Control Dial settings range from min for light waffles to max for dark waffles.
3. The unit is ready for use when the Ready light comes on.
4. Open unit and pour approximately 3/4 cup waffle batter onto grids. For best results, pour batter in a circle around outer edge of waffle maker. *(See Illustration)* Close cover. It is very typical to have a small amount of batter run over grid and down unit. However, if an excessive amount of batter runs over, use less batter.
5. Cover will rise slightly as waffles begin to bake. Do not open cover while steam is escaping. Most waffle recipes bake in approximately 5 minutes on the low setting, 4-1/2 minutes on the medium setting and 4 minutes on the high setting. Waffles are generally done when steam no longer escapes from sides and front of unit.
6. When waffles are done, remove with a plastic fork or wooden tongs.

   Note: The Ready light may cycle on and off during cooking. This indicates that the thermostat is maintaining the unit at the proper cooking temperature.
7. Close cover and wait for Ready light to come on before preparing another batch of waffles.

Care and Cleaning

1. Unplug and allow unit to cool before cleaning.
2. Clean waffle grids with cloth or sponge dampened with hot, soapy water. **DO NOT IMMERSE UNIT IN WATER.** Rinse with dampened cloth or sponge and wipe dry.
3. To remove cooked-on foods, use a nylon scrub pad or non-abrasive cleanser. A steel wool pad or abrasive cleaners will damage the non-stick surface.
4. Store in closed position.
5. Any servicing required should be performed only by an authorized service facility.
6. This appliance is for household use only.

Hints for Tasty Waffles

1. Do not over-mix waffle batter. Beating egg whites separately and folding them gently into the batter surely will create a lighter, crispier waffle.
2. Completely bake waffles before removing from unit.
3. Don't open the Waffle Maker while steam is escaping from sides and front of the unit.
4. Why not freeze prepared waffles for those busy days ahead? Just bake the waffles as directed. Cool on a wire rack and wrap in moisture-proof paper or plastic. Quickly reheat in your toaster oven, broiler or microwave oven.

Waffle Making

Prepare your own waffles from scratch with any of the OSTER® recipes listed on the following pages, or use any of your own family favorites. For those busy days, why not have a prepared mix handy for a meal in a matter of minutes?

Creative Waffles

Let your imagination be your guide to many exciting and tasty meals with your OSTER® Waffle Maker. Here are just a few suggestions:

Breakfast and Brunch

Top crispy waffles with:

Butter, Syrup, Honey, Molasses, Apple Butter, Pie Filling,
Whipped Cream, Yogurt, Fruit Preserves, Fresh Fruit

Dessert

Serve dessert waffles hot or cold. Prepare a richer batter such as Belgian-Style Waffles or Chocolate Brownie Waffles. Top with your favorite sweet and tasty ingredients which might include:

Sweetened Fresh Berries, Ice Cream, Powdered Sugar,
Chopped Nuts, Sundae Sauces, Fruit Yogurt

Recipes

Quick Waffles

3 eggs
1 cup milk
1/2 cup melted butter or margarine
1 Tbsp. vanilla (optional)
2 cups flour
1/2 tsp. salt
1 Tbsp. baking powder
2 tsp. sugar

Beat whole eggs in a bowl until thick. Beat milk, melted butter and vanilla into eggs. In a separate bowl, combine remaining ingredients. Sift into egg mixture, and mix well. Bake as directed.

Yield: 6 – 8 Waffles

Variation: Cinnamon – Apple. Add 1 apple peeled and shredded, 1 tsp. vanilla and 1/2 tsp. cinnamon to batter.

Blender Cornmeal Waffles

Enjoy a crisp waffle that's prepared in seconds

1 egg (or equivalent)
3/4 cup (200 ml) milk*
1/4 cup (50 ml) vegetable oil
1 cup (250 ml) all-purpose flour
2 Tbsp. (30 ml) cornmeal
2 tsp. (10 ml) baking powder
2 tsp. (10 ml) sugar
1/4 tsp. (1 ml) salt

**low-fat or skim milk may be used*

Preheat Waffle Maker. Put all ingredients into blender container. Cover and process at a medium-high speed until dry ingredients are moistened. Do not over-blend. Pour 3/4 cup (200 ml) batter over grids. Close Waffle Maker. Bake until steam no longer escapes, about 3 – 5 minutes. Repeat. Serve while hot with warmed syrup.

Yield: 3 Waffles

Extra-Special Whole Wheat Waffles

Feed the gang with these at Sunday Brunch

1 cup (250 ml) milk*
1 cup (250 ml) water
1/4 cup (50 ml) butter or margarine
1/4 cup (50 ml) honey
2-2/3 cups (650 ml) whole wheat flour
3 eggs (or equivalent)
1 package (1/4 ounce or 7 g) active dry yeast
1/2 tsp. (2 ml) salt

**low-fat or skim milk may be used*

Heat milk, water, butter and honey at 120°F (48°C). In large mixing bowl, combine flour, eggs, yeast, salt and warmed milk mixture. Mix at low to moisten, then medium-high for 1 minute. Cover and refrigerate several hours or overnight, stirring occasionally.

Preheat Waffle Maker. Pour 3/4 cup (200 ml) over grids. Close waffle maker, bake until steam no longer escapes, about 3 – 5 minutes. Repeat. Serve while hot with your favorite topping.

Yield: 7 Waffles

Light 'n Crisp Waffles

2 egg yolks
2 cups (500 ml) milk
2 cups (500 ml) all-purpose flour
1 Tbsp. (15 ml) baking powder
1/2 tsp. (2 ml) salt
1/3 cup (75 ml) oil
2 egg whites, stiffly beaten

Preheat Waffle Maker. Put all ingredients, except egg whites, in a large mixing bowl. Beat on low until moistened. Increase to medium, mix until smooth. By hand, gently fold in beaten egg whites. Pour 3/4 cup (200 ml) batter over grids. Close Waffle Maker, bake until steam no longer escapes, about 3 – 5 minutes. Repeat. Serve while hot with your favorite topping.

Yield: 5 Waffles

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In the U.S.A., this warranty is offered by Sunbeam Products, Inc., located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited, located at 5975 Falbourne Street, Mississauga, Ontario L5R 3V8.

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For product questions contact:
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Canada : 1.800.667.8623
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